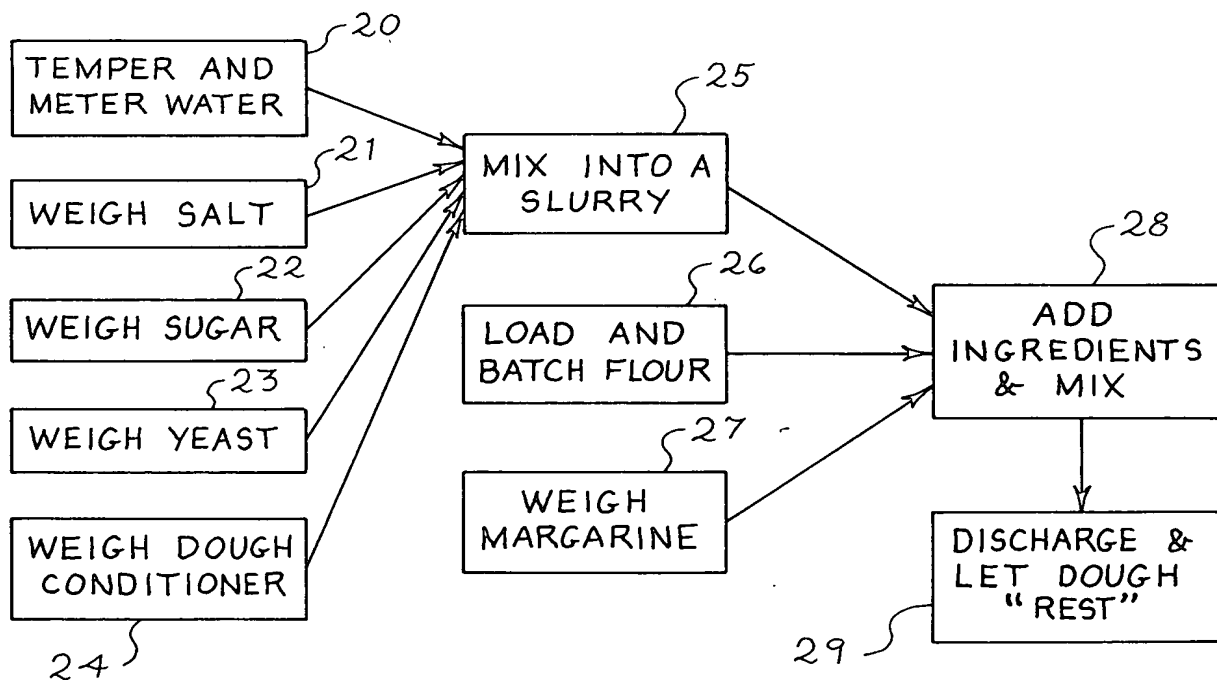
*Fig. 1**Fig. 2*

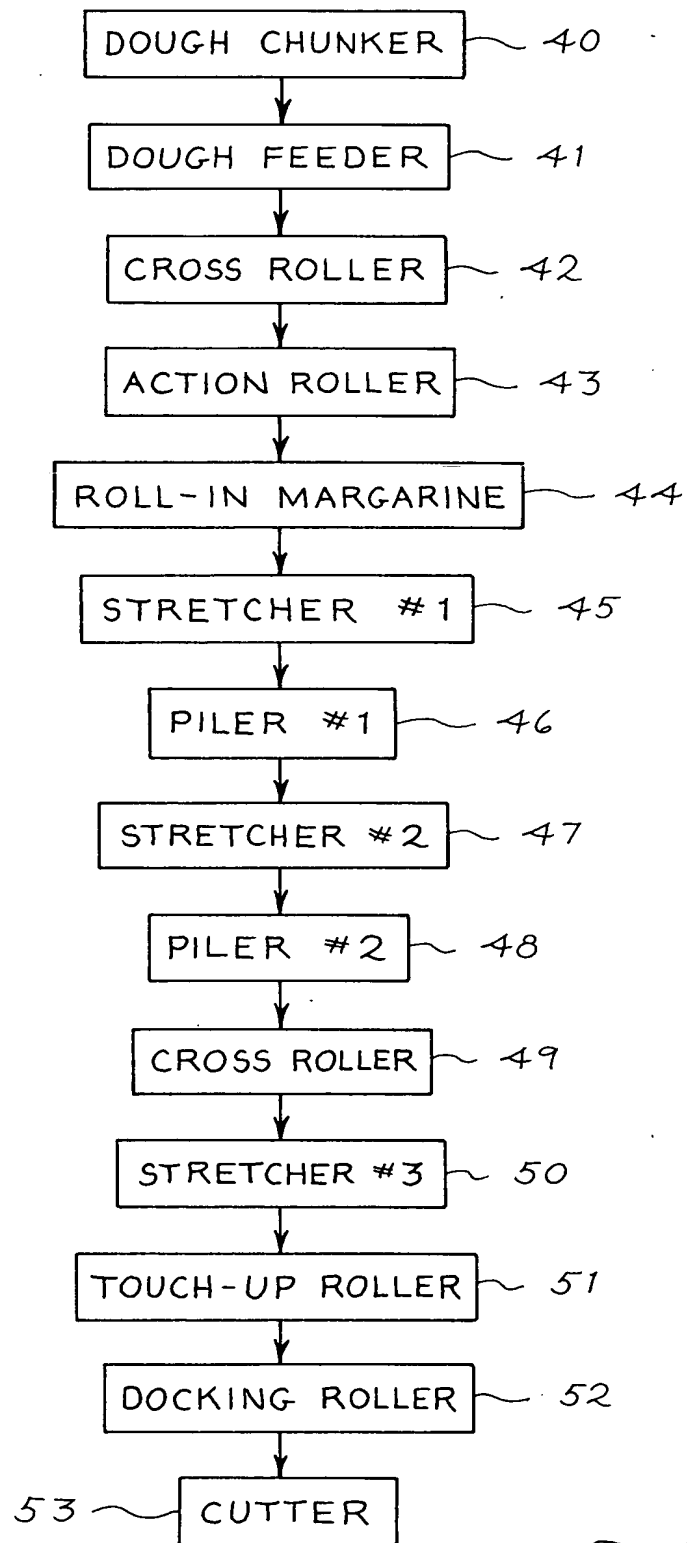


Fig. 3

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graph TD; 20[Temper and meter water] --> 25[Mix into a Slurry]; 21[Weigh Salt] --> 25; 22[Weigh Sugar] --> 25; 23[Weigh Yeast] --> 25; 24[Weigh Dough Conditioner] --> 25; 25 --> 28[Add ingredients & mix]; 26[Load and batch Flour] --> 28; 27[Weigh Margarine] --> 28; 28 --> 29[Discharge & Let Dough 'Rest']
```

The flowchart illustrates the process of preparing dough. It begins with five parallel steps: 'Temper and meter water' (20), 'Weigh Salt' (21), 'Weigh Sugar' (22), 'Weigh Yeast' (23), and 'Weigh Dough Conditioner' (24). These steps converge into a single step: 'Mix into a Slurry' (25). From step 25, the process continues to 'Add ingredients & mix' (28). This step also receives input from 'Load and batch Flour' (26) and 'Weigh Margarine' (27). Finally, the process concludes with 'Discharge & Let Dough 'Rest'' (29).

Figure 2

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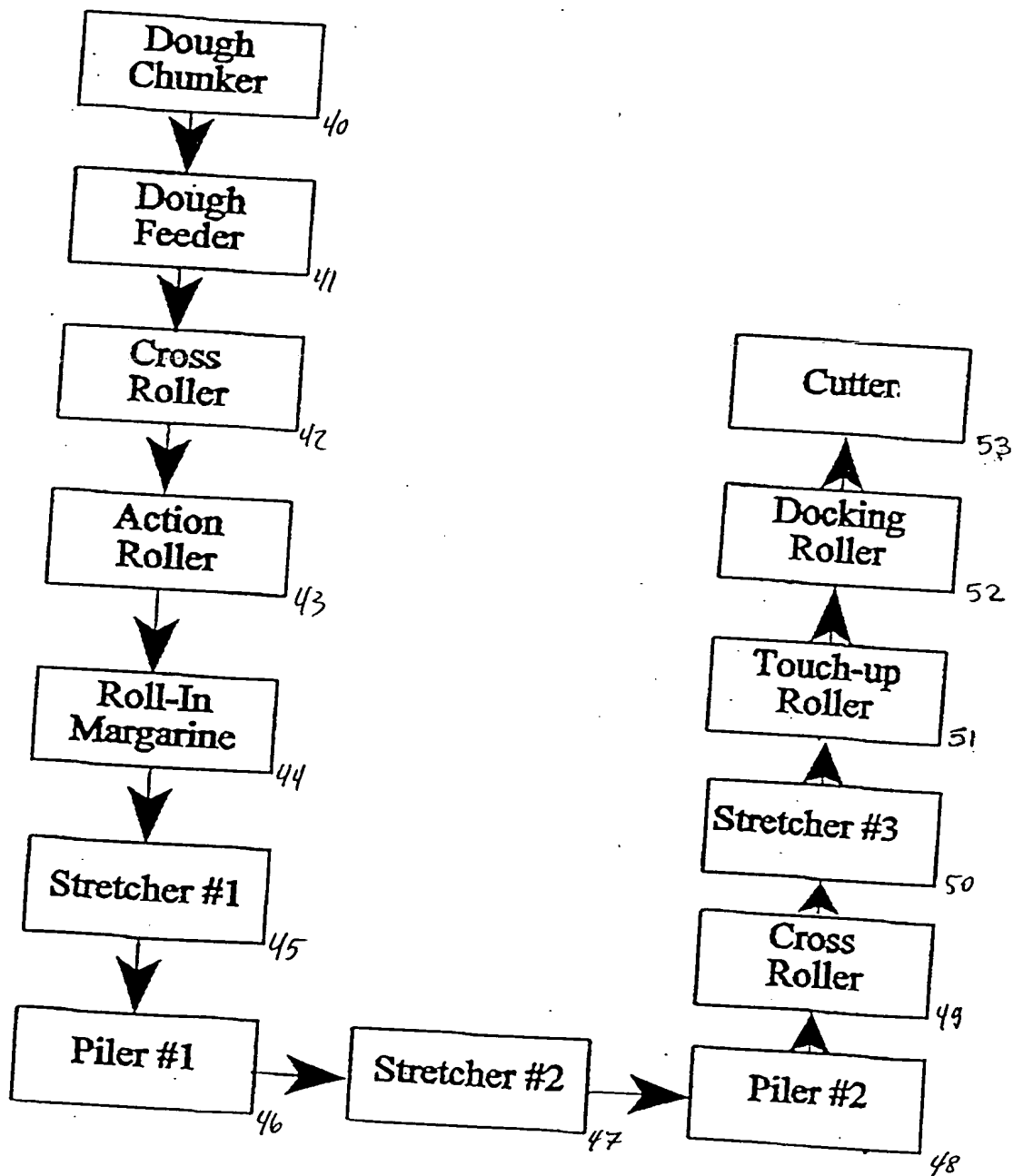


FIGURE 3